

1/7/5
DIALOG(R) File 352:DERWENT WPI
(c) 2000 Derwent Info Ltd. All rts. reserv.

008892013

WPI Acc No: 92-019282/199203

Coffee drink prepn. for low acidity - by adding polyglycerol ester or fatty acid and carrageenan into coffee preventing fatty component pptn.

Patent Assignee: SAKAMOTO YAKUHI KK (SAKA-N)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 3266939	A	19911127	JP 9067453	A	19900316		199203 B

Priority Applications (No Type Date): JP 9067453 A 19900316

Abstract (Basic): JP 3266939 A

Addn. of polyglycerol ester of fatty acids and iota-carrageenan into coffee drink, e.g. coffee milk etc., maintains acidity within low acidic value.

USE - By maintaining low acidity, undesirable pptn. of fatty components in drink by warming can be avoided. (3pp Dwg.No.0/0)

Derwent Class: D13

International Patent Class (Additional): A23F-005/40; A23L-002/00